



ESPLANADE HOTEL FREMANTLE BY RYDGES

CONFERENCE AND EVENTS KIT 2025



REFRESHINGLY LOCAL

RYDGES.COM

CONFERENCE & EVENT SPACES

Our 12-purpose built pillar-less conference spaces can host from a small boardroom meeting of 10 attendees up to a large seminar type event for 940 theatre style with catering. Ideal conference venue for 300 delegates with 3-5 breakouts, exhibition and catering all located on one floor.

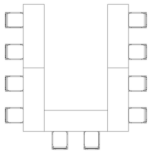
Perfect for social occasions such as weddings, dinners, balls or graduations, the ballroom can hold up to 700 attendees, with plenty of space for pre-dinner drinks and photos.

	Area (sqm)	Ceiling height	Booth 2x3m	Banquet	Banquet + Dance floor	Cocktail	Classroom	Boardroom	Theatre	U-Shape	Cabaret
SOUTHERN CROSS GALA BALLROOM	799	6	54	640	500	940	399	-	940	-	450
Sirius room	330	6	20	250	200	340	168	-	340	58	200
Pleiades room	231	6	16	170	140	236	120	-	236	52	120
Orion room	238	6	16	170	140	236	120	-	236	52	120
INDIAN OCEAN SUITE	261	2.7	17	110	110	307	80	-	140	40	128
Admiralty Gulf room	102	2.7	7	60	40	120	36	30	70	25	48
King Sound room	98	2.7	7	60	40	115	36	30	70	25	48
Prince Regent room	61	2.7	4	30	-	70	24	20	40	-	24
ISLAND SUITE	322	2.9	17	200	160	379	140	-	240	-	160
Rottnest room	121	2.9	8	70	50	100	60	30	90	26	56
Garden room	91	2.9	6	50	30	80	48	20	80	20	40
Carnac room	100	2.9	7	50	30	80	36	20	70	20	40
Abrolhos Room	108	2.7	-	50	30	127	21	24	60	24	32
Resort Poolside	-	-	-	-	-	400	-	-	-	-	-
Ball & Chain pub	-	2.9	-	-	-	174	-	16	-	-	-
Calista dining room	52	2.7	-	-	-	-	-	28	35	-	-
Australia II boardroom	19	2.4	-	-	-	-	-	10	-	-	-
Leeuwin II boardroom	16	2.4	-	-	-	-	-	6	-	-	-

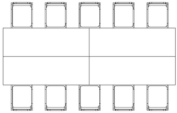
VENUE FLOOR PLAN

SPACE LAYOUT

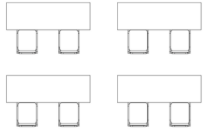
U - SHAPE



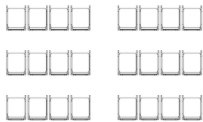
BOARDROOM



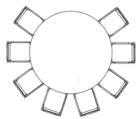
CLASSROOM



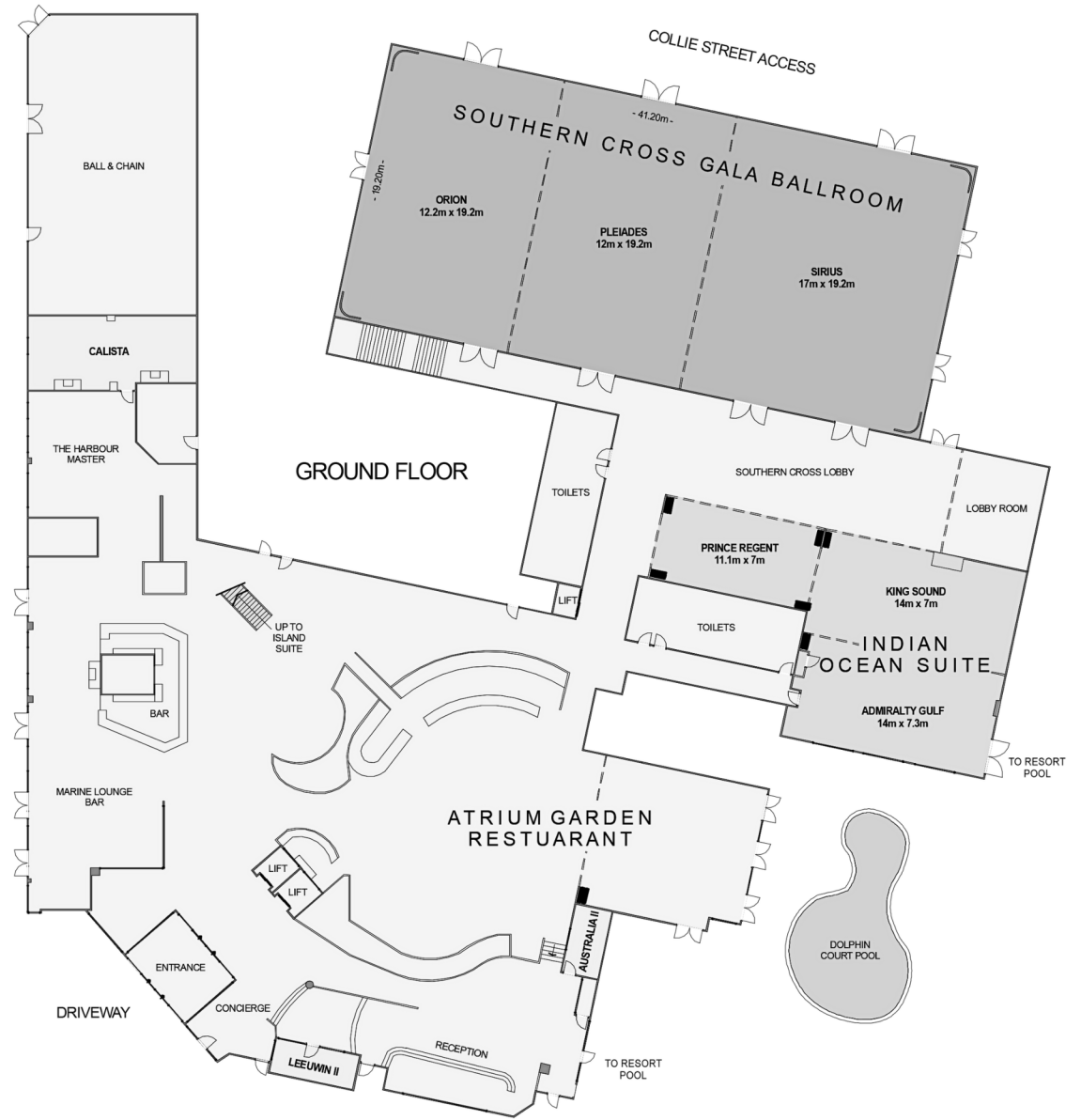
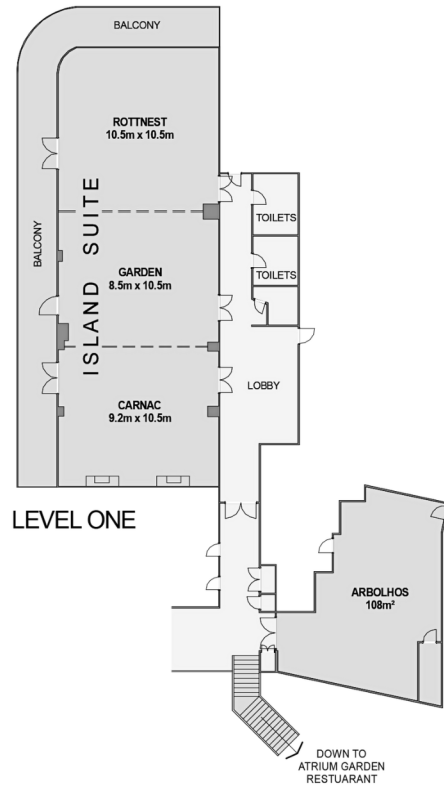
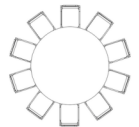
THEATRE



CABARET



BANQUET



HOTEL FACTS



Located in the heart of the port city of Fremantle, overlooking the inner city oasis of the Esplanade Park, 30 minutes drive from Perth CBD, The Esplanade Hotel Fremantle by Rydges offers the perfect space for any event - from small scale executive meetings to sizeable corporate functions.



With 300 accommodation rooms in a range of configurations available, our recently refurbished rooms are ideal for both short and long stay requirements.

Each guest room is beautifully appointed with stylish furnishings and offers all the essential amenities and premium services to ensure guests are connected and comfortable throughout their stay.



The hotel is located within walking distance to Fremantle CBD, the famous cappuccino strip, public transport, and everything Fremantle has to offer.

PRIORITY GUESTREWARDS

Join our FREE Rydges Priority Guest Rewards program at www.priorityguestrewards.com.au offering you 10% off our best available rate



Atrium Garden Restaurant delivers a buffet breakfast daily featuring all your favourite dishes.

The Marine Lounge Bar is host to some of the best wines of Western Australia. Offering you the comfort of a hotel lounge in a relaxed setting.

The Ball & Chain (our resident pub) gives guests a chance to sit back with a beer and soak up the summer rays in it's beer garden.

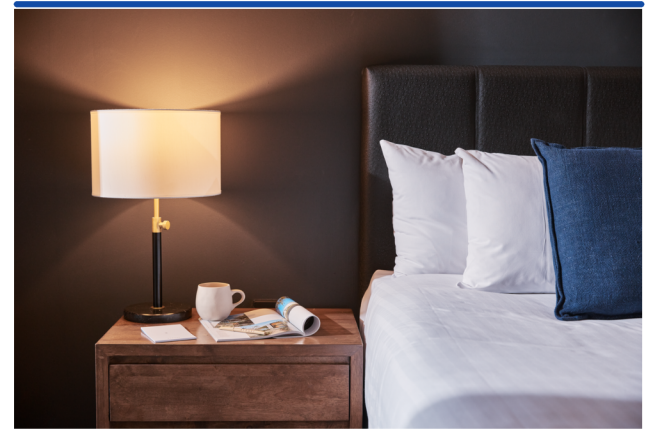


2,000 square meters of meeting and function space to host meetings, conferences, launches, team building sessions and networking events including a 799 square meter pillar-less Ballroom.

The unique spaces are ideal as a point of difference for any event. The hotel offers the versatility and flexibility to ensure you always enjoy a great experience whether you're after a business or social event.



All event spaces are equipped with Projection, Audio and Lighting options and all event-specific requirements, including virtual, hybrid and video conferencing can be accommodated by our in-house AV supplier, AVPartners



DAY DELEGATE PACKAGE

*Minimum numbers apply

HALF DAY PACKAGE

- Coordinator Support
- Half Day Venue Hire*
- Lectern & Microphone
- Wi-Fi
- Notepads & Pens
- Iced Water & Mints
- Arrival Tea & Coffee
- Morning Tea OR Afternoon Tea
- Working Lunch



FULL DAY PACKAGE

- Coordinator Support
- Full Day Venue Hire*
- Lectern & Microphone
- Wi-Fi
- Notepads & Pens
- Iced Water & Mints
- Arrival Tea & Coffee
- Morning Tea
- Working Lunch
- Afternoon Tea



FEELING A LITTLE EXTRA?

- Additional tea break item \$7pp
- Sandwich platter \$80 per platter
 - feeds 10 guests approximately
- Whole fruits bowl \$60 per bowl
- Freshly sliced seasonal fruit platter \$85
- Barista cart hire \$450*
 - **coffee consumption not included*
- Tablecloths
 - \$10 per trestle tablecloth
 - \$15 per round tablecloth
- Tub chairs & coffee table hire \$35 each
- Floral Arrangement \$50 each *Limited availability
- Cakeage fees
 - Platter \$4pp
 - Cake plated individually with berry coulis \$7pp
- Bottled Water (600mls)
 - \$4 per bottle | \$85 per carton of 24
- Moving operable walls \$350 each time
- Plant hire \$60 each
- Security \$450 each guard, 4 hours time period



BREAKFAST



CONTINENTAL SHARED BREAKFAST

- Freshly baked Danish pastries (V)
- Mini mixed muffins (V)
- Freshly sliced seasonal fruit platter (FL,VGN)
- Bircher muesli yoghurt pots (V)
- Coconut chia granola (VGN)
- Savoury croissants (VO)
Ham and aged cheddar, Roma tomato and basil

*percolated tea & coffee included

*Minimum 30 guests

Alternate Drop \$8pp
Choice (Maximum of 2 choices) \$10pp



PLATED BREAKFAST

- Breakfast Bagel**
Roma tomato, grilled chicken chipolatas, poached eggs, hollandaise sauce on toasted bagel
- Florentine Benedict (V)**
Asparagus spears, house made baked beans, English muffin
- Creamy Scrambled Eggs (FL)**
Pesto Roma tomato, bacon, creamy scrambled eggs, field mushroom

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

ADD ONS

- Juice station
\$5pp
- Mimosa on arrival
\$12pp



BUFFET BREAKFAST

- Bacon (FL)
- Scrambled Eggs (FL,V)
- Sautéed Mushrooms (V)
- Chipolatas
- Baked Beans (V)
- Grilled Tomatoes (FL,VGN)
- Hash Browns (FL,V)
- Toast (VGN)
- Freshly Baked Danish Pastries (V)
- Fresh Fruits (FL,VGN)
- Yoghurt V

INCLUDES:

- Percolated Coffee & Tea Station
- Juice Station

*Excludes barista coffee

*Minimum numbers of 70 guests

ADD ONS

Barista Cart Hire
\$450

**The hotel will endeavour to cater to all dietary requests.
High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.*

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless



TEA BREAKS

SAVOURY

- Virginian Ham, Aged Cheddar, Baked Mini Croissant
- Roma Tomato, Aged Cheddar, Basil Baked Mini Croissant (V)
- Mini Bagel with Smashed Avocado and Lime (V)
- Beef Sausage Roll with Tomato Relish
- Lamb and Rosemary Mini Pie
- Wild Leek and Spinach Pie (FL,VGN)
- Sun Dried Tomato, Capsicum and Cheese Scroll (V)
- Sweet Potato and Cashew Empanada (VGN)

SWEETS

- Warm Cinnamon Doughnut (V)
- Vegan, flourless, Cinnamon Doughnuts (VGN, FL)
- Pear and Almond Tartlet (V)
- Freshly Baked Muffin (V)
- Individual Wrapped Belgian Chocolate Brownie (FL)
- Muesli Slice (V)
- Freshly Baked Danish Pastries (V)
- Lemon Meringue Tartlet (V)
- Fruit and Plain Scones (V)
strawberry preserve and whipped cream

PREMIUM* + \$1pp

- Carrot cake (FL,V)
- Chocolate beetroot cake (FL,V)
- Vegan chocolate mud cake (FL,VGN)
No eggs/nuts
- Vegan hummingbird cake (FL,VGN)
No eggs/nuts

ADD ONS

Percolated Coffee & Tea Station
\$5pp

**The hotel will endeavour to cater to all dietary requests.
High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.*

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

WORKING STYLE LUNCH

*Minimum 15 guests

*All lunches are served buffet style

*Includes soft drinks station

MONDAY

Stir fried chicken, cashew, Asian veg, basmati rice (FL)
Pastrami, dill pickle, cream cheese on rye bread
Smoked pumpkin, hummus, alfalfa on sourdough (V)
Rice noodle, capsicum, bean shoot, soya, sesame dressing (FL)
Carrot cake cream cheese frosting (V)

TUESDAY

Braised beef meatballs, spaghetti, Napoli sauce (FLO)
Chicken Tikka, mango chutney and mint yoghurt on Turkish bread
Spiced egg, pea tendrils, mayonnaise on white bread (V)
Tossed Greek salad (FL,V)
Baked vanilla cheesecake (V)

WEDNESDAY

Fish and chips
Ham, cheese and Roma tomato, basil, Wholemeal bread
Smashed avocado, sweet potato and pumpkin seed, rye bread (V)
Potato and chive salad (FL,V)
Chocolate mud cake (V)

THURSDAY

Thai green chicken curry, basmati rice
Smoked pumpkin, hummus, alfalfa on sourdough (V)
Roast chicken, baby cos, Roma tomato, Turkish bread, aioli
Tossed Greek salad (V,FL)
Chocolate and praline tartlet (V)

FRIDAY

Beef chilli, steamed rice, nacho crumble
Spiced egg, pea tendrils, mayonnaise on white bread (V)
Pastrami, tomato relish, cucumber, soft floury roll
Salad nicoise (FL)
Tiramisu slice (V)

SATURDAY

Char siu pork shoulder, hokkien noodles, bok choy
Smashed avocado, sweet potato and pumpkin seed, rye bread (V)
Tuna, paprika mayo, cos, on Turkish bread
Cajun roast pumpkin, baby spinach, chickpea yoghurt dressing (FL,V)
Fresh fruit tartlet (V)

SUNDAY

Lamb korma, basmati rice, naan
Smoked turkey, aioli, tomato, on rye bread
Spiced egg, pea tendrils, mayonnaise on white bread (V)
Roast chat potato, red onion, tomato salad (FL,V)
Almond and berry tartlet (V)

**The hotel will endeavour to cater to all dietary requests.*

High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

COCKTAIL FUNCTION | CANAPÉ MENU

COLD

Smoked duck breast, corn relish, radish (FL)
Poached chicken, hummus, sesame (FL)
Charred zucchini, eggplant, basil goats cheese (FL,V)
Roast cauliflower puree, asparagus, pepitas (FL,VGN)
Mixed sushi platter (FL,VO,VGNO)
Pumpkin, spinach, hummus tartlet (FL,V)
Poached prawn, lemongrass, ginger
Tomato, basil, feta bruschetta (V)
Smoked salmon, basil cream cheese, capers

SUBSTANTIAL

Butter chicken, basmati, cucumber achar (FL)
Crispy fried snapper, chips, tartar sauce
Roast pork Bao Bun, pickled vegetables, spiced soy sauce
Seared tofu, wilted spinach, tomato confit (V,VGNO)

HOT

Beetroot and fetta arancini (V)
Tomato & bocconcini arancini (FL,V)
Steamed vegetable Gow (FL,V)
Crispy vegetable samosa (VGN)
Panko crumbed prawn cutlets
Spiced Lamb mini Skewers
Southern fried chicken bites
Peking Duck spring roll
Stuffed cream cheese Jalapenos (V)
Mexican pulled pork Taquito (FL)
Warm mushroom, thyme and feta tartlet (V,FL)

Minimum 40 guests

*30 minutes (2 cold and 2 hot items)

1 Hour (3 cold and 3 hot items)

2 Hours (4 cold and 4 hot items)

3 Hours (6 cold and 6 hot items)

Extra canape item \$5pp

**30 minutes package only available as an add on*



When making canape selections, please take into consideration your dietary requirements as individual plating of separate dietaries cannot be accommodated

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

EVENT STATIONS

ADD ON ONLY

MEXICAN TACO STATION

Ground spiced beef, crispy tacos and soft tortillas
Guacamole, sour cream, shredded iceberg, tomato salsa and grated cheese

PAELLA STATION

Ignite your senses with chicken & chorizo (VO)
Upgrade to seafood paella: \$5pp

CARVED ROAST STATION

Sliced beef or Pork, or Turkey
accompanied with fresh bread rolls, gravy and traditional sauces

PASTA STATION

Chef stationed pasta a la Vodka, linguine in a tomato sauce spiked with Vodka (V)
accompanied with creamy chicken, bacon and mushroom sauce

CHOCOLATE FONDUE STATION

**Please be advised that a \$100 setup fee is applicable*
Served with a selection of sliced seasonal fruits and marshmallows

DESSERT STATION

Selection of Macaroons, Assortment of mini desserts, Lemon Meringue Tart,
Strawberry crème patisserie Tartlet, White chocolate and Lemon Éclair, Butterscotch Profiterole

LUNCH AND DINNER PLATED MENU

Minimum 30 guests

Includes bread rolls, tea and percolated coffee

2 COURSE SET MENU

3 COURSE SET MENU

Alternate Drop (per course) \$8pp

Choice (per course) \$10pp*

***Maximum number of 100 guests**

Premium Main Course - from \$10pp

HOT ENTREE

Charred Dorper Lamb Rump (FL)

Pumpkin and sesame puree, cherry tomatoes, pomegranate glaze

Crispy Fried Prawns

Wakami and beanshoot salad, tomato, capsicum salsa

Grilled Mediterranean Vegetable Tartlet (V)

Sundried tomato pesto, rocket

Spinach and Cheese Tortellini (VO)

Hot smoked salmon, parmesan cream, micro basil

Szechwan Pepper Rubbed Pork Belly (FL)

Spiced apple puree, pickled vegetables

COLD ENTREE

Poached Mahogany Creek Chicken (FL)

Char-grilled zucchini, blistered cherry tomatoes, pesto

Poached Prawn and Hickory Smoked Salmon

Avocado finger lime

MAINS

Char grilled Chicken Breast (FL)

Rosette potatoes, beetroot puree, baby carrots

Grilled Barramundi Fillet (FL)

spiced tomato salsa, edamame beans, saffron creamed potatoes

Blackened Pork belly (FL)

Buttered asparagus, fondant potato, minted yoghurt

Rosemary and Garlic Dorper Lamb Rump (FL)

Creamed garlic potato, roast baby carrots, jus

Caramelised Timberhill 300 gsm Pork Cutlet (FL)

Spiced potato wedges, broccolini, caraway, jus

Field Mushroom Risotto (V, VGNO)

Smoked pumpkin and roast zucchini

PREMIUM CUTS UPGRADE

Served with potato Gratin, Honey glazed baby carrots, broccolini, jus

220gm Black Angus Sirloin (FL)

MSA 180gm Tender Ridge Beef Fillet (FL)

Timberhill 4 Bone Lamb Rack (FL)

DESSERT

Citrus Meringue Tart (V)

Berry compote, mint Mascarpone

Warm Sticky Date Pudding (V)

Warm butterscotch sauce, whipped cream

Tiramisu Cheesecake (V)

Praline, Anglaise

Cherry and Dark Chocolate Torte (V)

Berry compote

Warm poached pear and Frangipane Tart (V)

Vanilla ice cream

**The hotel will endeavour to cater to all dietary requests. High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.*

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

SHARED FEAST MENU

Includes bread rolls, tea and percolated coffee

50-100 guests only

SIDES

Honey glazed bay carrots (V, FL)
Duck fat roast potatoes (FL)
Tossed Greek salad (V, FL)

GRAZING ENTREE

**Please select two dishes*

Beetroot Gnocchi, semi dried tomato, torn basil (V)
Spinach and cheese tortellini, hot smoked salmon, parmesan cream, micro basil (VO, FL)
Caramelised pork belly, Char siu, spring onions
Star anise poached chicken, peppered pineapple salsa (FL)

GRAZING MAINS

**Please select two dishes*

Short cut beef ribs, sticky BBQ Glaze (FL)
Char grilled Cajun spiced half chicken, minted yoghurt (FL)
Braised Pork shoulder, with aromatics and citrus (FL)
Pan fried Barramundi, wilted Greens, lemon caper butter (FL)
Field mushroom, smoked pumpkin and Roast zucchini Risotto (V, VGNO)

GRAZING DESSERTS

Tiramisu cheese cake, Praline (V)
Chocolate and Praline Delice (V)
Butterscotch and white chocolate Eclair (V)

**The hotel will endeavour to cater to all dietary requests.
High level/quantity dietaries may incur additional charges,
please consult with your event coordinator for more information.*

V - vegetarian | VO - vegetarian option | VGNO - vegan option | FL - flourless



The feasting menu is designed for sharing among the table, so the cost may vary depending on the number of tables needed. Pricing is based on 10 guests per table and will not be adjusted if fewer guests are seated at a table.

LUNCH AND DINNER BUFFET

Minimum 70 guests

Includes bread rolls, tea and percolated coffee

COLD SELECTION

Peppercorn crusted Pastrami (FL)
Smoked Virginia ham (FL)
Chorizo (FL)
Smoked turkey and fruit chutney (FL)

SALAD SELECTION

Chickpea, roast capsicum, minted yoghurt dressing (FL,V)
Kipfler potato, green beans, mustard and chive mayonnaise (FL,V)
Tabouli (V)

ROAST

please select one dish

All served with reduced pan juices

Roast blade of beef (FL)
Roast Turkey (FL)
Roast shoulder of pork, crackle (FL)

MAINS

please select two dishes

Persian braised lamb, chickpeas, artichokes and tomatoes (FL)
Braised lamb, root vegetables, rosemary (FL)
Thai Green chicken curry (FL)
Ras ah hanout roast chicken thighs, mint yoghurt (FL)
Roast chicken, baby onions, mushrooms and tomatoes with red wine
Black bean beef, crispy vegetables, water chestnuts
Braised pork, chorizo, Spanish onion (FL)
Baked Barramundi, red onion, cherry tomatoes, olive oil
Cumin roast sweet potato, pumpkin, mild coconut cream (FL,VGN)

ACCOMPANIMENTS

Basmati rice pilaf with peas and mint (FL, VGN)
Steamed market fresh vegetables (FL,VGN)
Spinach and ricotta tortellini, tomato and basil sauce (V)
Roast Chat potatoes, garlic and herbs (FL,VGN)

DESSERTS

Mixed berry cheesecake (FL)
Double chocolate mudcake (V)
Kiwi and strawberry pavlova (FL,V)
Freshly sliced fruit platter (FL,VGN)
Assorted Australian and imported cheese,
dried apricots, water crackers

SEAFOOD ADD ON | \$8PP

Tikka spiced calamari
Baby octopus, balsamic, red onion and Italian parsley
Shell on tiger prawns accompanied with cocktail sauce

ANTIPASTO ADD ON | \$16PP

OYSTER ADD ON | Market Price

**The hotel will endeavour to cater to all dietary requests.
High level/quantity dietaries may incur additional charges,
please consult with your event coordinator for more
information.*

V - vegetarian | VGN - vegan | VO - vegetarian option
VGNO - vegan option | FL - flourless

RESORT POOL BBQ

Minimum 70 guests

Includes bread rolls and butter

Chefs Selection of two market fresh salads

Char grilled minute cut sirloin (FL)

BBQ beef sausages

Lemon pepper marinated chicken brochettes (FL)

Baked jacket potatoes (FL,V)

Cracked pepper corn cobb, garlic butter (FL,V)

Kiwi and strawberry pavlova (FL,V)

Sliced seasonal fruit platter (FL,VGN)

SEAFOOD ADD ON | \$8PP

Tikka spiced calamari

Baby octopus, balsamic, red onion and Italian parsley

Shell on tiger prawns accompanied with cocktail sauce

ANTIPASTO ADD ON | \$16PP

OYSTER ADD ON | Market Price

RESORT POOL BEVERAGES PACKAGES

TIER 1 - Esplanade Select

Ate Sparkling Brut, South Australia
Ate Sauvignon Blanc, South Australia
Ate Shiraz, South Australia
Carlton Draught 4.6%
Hahn Super Dry 3.5%
Somersby Apple Cider 4.5%
Soft drinks & juice

TIER 2 - Esplanade Classic

NV Zilzie BTW Sparkling, Murray Darling, AUS
2022 Zilzie BTW Chardonnay, Murray Darling, AUS
2022 Zilzie BTW Shiraz, Murray Darling, AUS
Carlton Dry 4.5%
James Squire 150 Lashes 4.2%
Somersby Apple Cider 4.5%
Soft drinks & juice

TIER 3 - Esplanade Luxe

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC
2020 Xanadu 'Vineworks' Chardonnay, Margaret River, WA
2019 Xanadu 'Circa 77' Shiraz, Margaret River, WA
Peroni Nastro Azzuro 5%
Pirate Life South Coast Pale Ale 4.4%
Somersby Apple Cider 4.5%
Soft drinks & juice

**The hotel will endeavour to cater to all dietary requests.*

High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information.

V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless



BALL & CHAIN BAR

EXCLUSIVE VENUE HIRE AVAILABLE
Minimum hire time 3hrs

PLATTER MENU

**minimum 20 pax | each platter caters up to 10 people as a light snack*

- Turkish Bread, Dips (V)
- Mini Quiches (VO)
- Mini Sausage Rolls
- Asian-Inspired Snacks (VO)
- Flash Fried Squid Seasoned with Tikka Spices
- Buffalo Wings, Ranch Dipping Sauce
- Lamb Kofta, Cucumber Yoghurt (FLO)
- House Smoked Meatballs with Harissa (FLO)
- Spiced Chicken Satay, Ginger Dipping Sauce (FLO)
- Assorted Sandwiches (FLO,VO)
- Assorted Sushi, Pickled Ginger, Wasabi, Soya (VGNO)
- Southern Fried Chicken Strips, Aioli
- Beef Sliders with Onion Jam
- Beef Skewers, Dipping Sauce
- Fish & Chip Cones (12 per platter)
- Mixed Cheese with Dried Apricots (FLO,V)
- Fruit Platter (FL,VGN)

CANAPE MENU AVAILABLE

**minimum 40pax*

- 6 Canapes
- 8 Canapes
- Additional canapes available

**The hotel will endeavour to cater to all dietary requests. High level/quantity dietaries may incur additional charges, please consult with your event coordinator for more information*

Dietary Key: V - vegetarian | VGN - vegan | VO - vegetarian option | VGNO - vegan option | FL - flourless

BALL & CHAIN BEVERAGE PACKAGE

**Available for 20pax and above only*

B&C Deluxe Ate Sparkling Brut, Ate Sauvignon Blanc, Ate Shiraz, House Beers & Cider on tap, Soft Drinks & Juices

B&C Craft NV Dal Zotto 'Pucino' Prosecco, 2022 Amelia Park 'Trellis' Semillon Sauvignon Blanc, 2019 Xanadu 'Circa 77' Shiraz, ALL Tap Beers & Cider, Soft Drinks & Juices

BEVERAGE PACKAGE UPGRADES

Cocktail on Arrival

Mocktail on Arrival

House Spirits Package

In addition to beverage package

Craft Can Beer Packages

any beer can from the fridges - selection of over 100 craft beers

**Stock subject to availability*

BEVERAGES PACKAGES

Minimum 30 guests



TIER 1 - Esplanade Select

Ate Sparkling Brut, South Australia
Ate Sauvignon Blanc, South Australia
Ate Shiraz, South Australia
Carlton Draught 4.6%
Hahn Super Dry 3.5%
James Boag's Light (Btl) 2.6%
Somersby Apple Cider 4.5%
Soft drinks & juice

TIER 2 - Esplanade Classic

NV Zilzie BTW Sparkling, Murray Darling, AUS
2022 Zilzie BTW Chardonnay, Murray Darling, AUS
2022 Zilzie BTW Shiraz, Murray Darling, AUS
Carlton Dry 4.5%
James Squire 150 Lashes 4.2%
James Boag's Light (Btl) 2.6%
Somersby Apple Cider 4.5%
Soft drinks & juice

TIER 3 - Esplanade Luxe

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC
2020 Xanadu 'Vineworks' Chardonnay, Margaret River, WA
2019 Xanadu 'Circa 77' Shiraz, Maragaret River, WA
Peroni Nastro Azzuro 5%
Pirate Life South Coast Pale Ale 4.4%
James Boag's Light (Btl) 2.6%
Somersby Apple Cider 4.5%
Soft drinks & juice

BEVERAGE PACKAGES

NON-ALCOHOLIC PACKAGE

Coca Cola
Coca Cola no sugar
Lift
Sprite
Soda Water
Orange Juice
Apple Juice

| 1 Hour \$12 | 2 Hours \$18
3 Hours \$23 | 4 Hours \$27 | 5 Hours \$30

UPGRADES

**only available in conjunction with tiered beverage packages*

SPIRIT PACKAGE

Gordon's Gin
Skyy Vodka
Pampero Blanco Rum
Pampero Anejo Rum
Espolon Blanco Tequila
George Dickel No. 8 Bourbon
Johnnie Walker Red Label Scotch Whisky

COCKTAIL ON ARRIVAL

See next page for options

MOCKTAIL ON ARRIVAL

See next page for options



BEVERAGE LIST

WINE LIST

SPARKLING

Até Sparkling Brut, South Australia
Zilzie BTW Prosecco, Murray Darling, AUS
NV Dal Zotto 'Pucino' Prosecco King Valley, VIC
NV Howard Park Petit Jeté Sparkling Great Southern, Pemberton & Mount Barker, WA
NV G.H. Mumm 'Grand Cordon' Brut

WHITE

Até Sauvignon Blanc, South Australia
Zilzie BTW Chardonnay, Murray Darling, AUS
2022 Amelia Park 'Trellis' Sauvignon Blanc Semillon Margaret River, WA
2020 Xanadu 'Vineworks' Chardonnay Margaret River, WA
2022 Mount Langi Ghiran 'Billi Billi' Pinot Gris Grampians, VIC

RED

Até Shiraz, South Australia
Zilzie BTW Shiraz Murray Darling, AUS
2020 Luna Estate Pinot Noir Martinborough, NZ
2019 Xanadu 'Circa 77' Shiraz Margaret River, WA
2021 Singlefile 'Great Southern' Cabernet Sauvignon Denmark, WA

SPIRITS

GIN

Gordon's Gin | Four Pillars Rare Dry | Republic of Fremantle 'Aromatic' Gin |

VODKA

Skyy Vodka | Grey Goose | Republic of Fremantle

TEQUILA

Espolon Blanco | Espolon Reposado | Don Julio Blanco

RUM

Pampero Blanco Rum | Captain Morgan Spiced Rum | Kraken |

BOURBON

Jim Beam | Jack Daniel's | Maker's Mark |

WHISKY

Johnnie Walker Black Label | Glenfiddich 12YO Single Malt |

BEER & CIDER

TAP

Carlton Draught 4.6%
Hahn Super Dry 3.5%
James Squire 150 Lashes Ale 4.2%
Carlton Dry 4.5%
Peroni Nastro Azzuro 5.1%
Pirate Life South Coast Pale Ale 4.4%
Somersby Apple Cider 4.5%
**Maximum of 3 tap beer at a time*

BOTTLED

Asahi Super Dry 5%
Balter Cerveza 4%
Little Creatures Elsie 4.2%
James Boag's Light 2.6%
Heineken 0.0

PACKAGED

Balter IPA
Emu Draft 4.2%
Furphy Refreshing Ale 4.4%
James Squire Orchard Crush 4.6%
Mountain Goat Steam Ale 4.5%
Pirate Life Acai & Passionfruit Sour 3.5%
James Squire Ginger Beer 4%

COCKTAILS

Espy Mimosa
House Sparkling, Orange Juice

Aperol Spritz
Aperol, Prosecco, Soda, Orange

Gin Sour Fizz
Gordon's Gin, Citrus, Simple Syrup, Fizz

Mojito
Pampero Blanco Rum, Lime, Mint

Paloma
Espolon Blanco Tequila, Lime, Grapefruit

Moscow Mule
SKYY Vodka, Lime, Ginger Beer

French 75
Zilzie BTW Sparkling, Gordon's Gin, Citrus

Old-Fashioned
Bulleit Bourbon, Simple Syrup, Bitters

MOCKTAILS

Sunset Cruise
Cucumber Lime Fizz

NO ALCOHOL

Coca Cola
Coca Cola No Sugar
Lift
Sprite
Kirk's Dry Ginger Ale
Orange Juice
Apple Juice



RYDGES

HOTELS · RESORTS

ESPLANADE HOTEL FREMANTLE BY RYDGES

Corner Marine Terrace & Essex Street, Fremantle, WA 6160

Functions_EsplanadeFremantle@evt.com

(08) 9432 4801 | rydges.com/esplanadefremantle

REFRESHINGLY LOCAL

[RYDGES.COM](https://rydges.com)